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MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

NEW YORK, N. Y.

Foodstuffs—Manufacture, Care, and Sale. (Reg. Dept. of Health, Mar. 30, 1915.)

Regulations of the department of health of the city of New York, adopted March 30, 1915, effective April 1, 1915, relating to section 148 of the sanitary code, which provides as follows:

SEC. 148. *Manufacture and storage of food and drink regulated.*—No building, room, or place where food or drink is prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, or manufactured shall be conducted, operated, maintained, or used otherwise than in accordance with the regulations of the board of health.

REGULATIONS GOVERNING THE CONDUCT AND MAINTENANCE AND OPERATION OF ANY BUILDING, ROOM, OR PLACE WHERE FOOD OR DRINK IS PREPARED, COOKED, MIXED, BAKED, EXPOSED, BOTTLED, PACKED, HANDLED, STORED, MANUFACTURED, OFFERED FOR SALE, OR SOLD.

REGULATION 1. *Food or drink not to be stored in stables, or other insanitary places.*—Food or drink shall not be prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold in any stable, room used for sleeping purposes, or in any room or place which is dark, damp, poorly ventilated, or insanitary.

REG. 2. *Water-closet compartments.*—Every water-closet compartment, except when provided with mechanical means of ventilation, shall have a window at least 1 foot by 3 feet between stop beads opening to the external air and the entire window shall be made so as to readily open, or an opening connected with the external air measuring at least 144 square inches for each water-closet or urinal, with an increase of 72 square inches for each additional water-closet or urinal. The door or doors of the water-closet compartment shall be self-closing. Where the water-closet is in direct communication with the room in which food or drink is prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold, if required by the department of health, a suitable and properly lighted vestibule shall be provided. The door of the vestibule shall be self-closing. All water-closet fixtures, water-closet compartments, and vestibules shall be maintained in a clean and sanitary condition and in good repair.

REG. 3. *Stables.*—Food or drink shall not be prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold in any room located in a building where horses, cows, or other animals are stabled except when said room is separated from said stable by impenetrable walls without doors, windows, or other openings.

REG. 4. *Rubbish, useless or offensive material.*—No accumulation of rubbish, useless or offensive material shall be permitted in any room or place where food

or drink is prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold.

REG. 5. *Lighting*.—All rooms or places in which food or drink is prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold shall be properly and adequately lighted, so that all parts thereof may be readily inspected.

REG. 6. *Screening of doors, windows, and other openings*.—All doors, windows, and other openings shall be properly screened from May 1 to October 31. Screen doors shall be provided with self-closing devices.

REG. 7. *Construction of walls and ceilings*.—Walls and ceilings shall be of a smooth, hard material, and must be kept clean and sanitary and in good repair, and shall be kept well painted with a light-colored waterproof paint.

REG. 8. *Construction of floors*.—Floors shall be smooth and water-tight, and must be kept clean and sanitary and in good repair. Floors, where required, shall be properly graded and drained into one or more drains properly trapped and sewer connected.

REG. 9. *Counters, shelves, show cases, and windows*.—All show or display cases or windows, counters, or shelves used in handling, keeping, and displaying food and drink shall be kept clean and sanitary, free from dust, dirt, and other contaminating material, and in good repair.

REG. 10. *Refrigerators, ice boxes, etc.*—All refrigerators, ice boxes, and appurtenances thereof used for the storage of food or drink shall be kept clean and sanitary and in good repair, and the compartment used for the storage of ice shall be lined with some proper metallic substance so as to be water-tight.

REG. 11. *Drainage of refrigerators, ice boxes, etc.*—Waste water from refrigerators, ice boxes, refrigerated display cases, windows, or counters, vats or tanks, or other containers used in refrigerating and storing food and drink shall discharge into an open, water-supplied, properly trapped, sewer-connected sink.

REG. 12. *Refrigeration of perishable foodstuffs*.—All perishable food and drink shall be stored and kept refrigerated in a properly constructed refrigerator.

REG. 13. *Maintenance of machinery, floors, walls, stairs, shelves, etc.*—All machinery, floors, walls, stairs, shelves, furniture, utensils, yards, areaways, plumbing, drains, and sewers in or in connection with any room or place where food or drink is prepared cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold; or in water-closets and wash rooms, or rooms where raw materials are stored; or in rooms where the manufactured product is stored, shall at all times be kept in good repair and maintained in a clean and sanitary condition, free from all kinds of vermin.

REG. 14. *Covering of vats, tanks, and mixing machines*.—All vats, tanks, and mixing machines shall be provided with suitable covers and kept covered, so as to protect food and drink from contamination.

REG. 15. *Protection of machinery, apparatus, and pipes*.—All machinery, apparatus, and pipes shall be properly protected so as to prevent oil, waste, dust, dirt, or other foreign or offensive material from dropping, entering, or otherwise contaminating food or drink.

REG. 16. *Sinks and water supply*.—Suitable sinks, with an adequate supply of running hot and cold water, shall be provided, and, wherever required, hose connection shall be installed.

REG. 17. *Appliances for cleansing and sterilizing bottles, vessels, etc.*—Suitable means or appliances shall be provided for the proper cleansing and sterilizing of all bottles, vessels, or other containers used in the storing, handling, delivering, or selling food or drink.

REG. 18. *Cleanliness of utensils.*—All utensils used in the preparation, service, and sale of food or drink shall be properly cleansed with hot water after each day's use or run or after individual service, and no utensil shall, under any circumstances, be used a second time unless it shall have been, after previous use thereof, so cleansed; and in such cleansing the use of water which has become insanitary by previous use is prohibited.

REG. 19. *Use of rusted or badly worn utensils prohibited.*—The use of any utensil used in the preparation, service, and sale of food or drink, which is badly worn, rusted, corroded, or in such condition that it can not be rendered clean and sanitary by washing is prohibited.

REG. 20. *Cleansing of bottles, vessels, and other containers.*—All bottles, vessels, or other containers used in the storing, handling, delivering, or selling of food and drink shall be properly cleansed and sterilized after being used, and no such bottles, vessels, or other container shall, under any circumstances, be used the second time unless it shall have been after previous use thereof so cleansed and sterilized.

REG. 21. *Protection of foodstuffs.*—All food, drink, or raw material used in the preparation of food or drink not protected by a fly and dust proof wrapper must be kept covered so as to prevent contamination by dust, dirt, flies, and other contaminating material.

REG. 22. *Storage of food on floor, sidewalk, etc.*—No food intended for human consumption shall be deposited or allowed to remain within 2 feet of the surface of any sidewalk, street, alley, or public place or the floor of any building where exhibited unless the same shall be contained in boxes or other receptacles so as to be protected from dogs and other animals and their excretions.

REG. 23. *Storing of foodstuffs to be considered prima facie evidence of its use.*—The presence of food, drink, or raw material in any part of the establishment shall be deemed prima facie evidence of its use for human food.

REG. 24. *Raw material.*—All food and raw material used in the preparation, service, and sale shall be healthy, fresh, sound, wholesome, and safe for human consumption.

REG. 25. *Coloring matter or preservatives.*—The presence in any part of an establishment of any prohibited coloring matter or preservative shall be deemed prima facie evidence of its use and the presence of any such material may be sufficient cause for the prosecution of the owners and proprietors of the establishment.

REG. 26. *Use of lead or other metallic faucet, tanks, etc., that may affect liquids.*—No person shall use any tap, faucet, tank, fountain, or vessel, or any pipe or conduit in connection therewith, which shall be composed or made, either wholly or in part, of lead or other metal or metallic substance that is or will be affected by a liquid so that dangerous, unwholesome, and deleterious compounds are formed therein or thereby, or such that soda water, sirups, or other liquids, or any beverage, drink, or flavoring material drawn therefrom shall be unwholesome, dangerous, or detrimental to health.

REG. 27. *Disposition of foodstuffs unfit for human consumption.*—Food or drink which has become unfit for human consumption shall be kept separate and apart from other foodstuffs which are held, kept, and offered for sale, properly denatured, marked "Condemned," and removed daily.

REG. 28. *Garbage receptacles.*—Suitable water-tight, properly covered, galvanized-iron, or other sanitary metal cans for receiving and holding without leakage all garbage and other waste material shall be provided. A tight-fitting cover shall be provided for each can, and the can shall be kept covered. All garbage and other waste material shall be removed from the premises daily, and shall not be allowed to become a nuisance.

REG. 29. *Water-closets and washing facilities.*—A sufficient number of water-closets conveniently located shall be provided for all employees engaged in the preparation or handling of food and drink, and such water-closets shall be kept clean and sanitary and in good repair. A wash room conveniently located shall be provided, furnished with soap, running water, and fresh, clean, individual towels daily. A notice shall be conspicuously posted in water-closet compartment or wash room directing all employees to cleanse their hands before leaving and immediately before commencing work. The use of common towel is prohibited.

REG. 30. *Health of employees.*—No person who has any infectious or venereal disease shall be permitted to prepare or handle food or drink or any utensils used in preparing, manufacturing, or handling same.

REG. 31. *Habits of employees.*—All persons preparing, manufacturing, or handling food or drink shall be cleanly in their habits, and must wash their hands before beginning work and after visiting toilet.

REG. 32. *Clothing of employees.*—All persons preparing, manufacturing, or handling food or drink shall wear clean, washable, outer garments.

REG. 33. *Cleanliness of employees engaged in mixing ingredients.*—All persons immediately before engaging in the mixing of ingredients entering into the composition of food or drink or its subsequent handling shall thoroughly wash their hands and shall thereafter keep them clean during such manufacture and handling.

REG. 34. *Housing of animals prohibited.*—No animals, excepting cats, shall be housed or kept in any room where food or drink is prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold.

REG. 35. *Construction of apparatus, utensils, etc.*—All apparatus, utensils, and appurtenances thereof used in the preparation, manufacture, or handling of food or drink shall be so constructed and placed that they can be thoroughly cleaned and shall be kept clean and sanitary and in good repair.

REG. 36. *Spitting signs.*—Placards prohibiting spitting on floors shall be conspicuously posted.

REG. 37. *Cuspidors.*—A sufficient number of cuspidors shall be provided and shall be cleansed and disinfected daily.

Frozen Products—Manufacture, Care, and Sale. (Reg. Dept. of Health, Mar. 30, 1915.)

REGULATIONS GOVERNING THE CONDUCT, MAINTENANCE, AND OPERATION OF FROZEN PRODUCT MANUFACTORIES.

REGULATION 1. *Ice cream not to be manufactured in stables or other insanitary places.*—Ice cream, ices, or other frozen products shall not be exposed, packed, handled, stored, manufactured, offered for sale, or sold in any stable, room used for sleeping purposes, or in any room or place which is dark, damp, poorly ventilated, or insanitary.

REG. 2. *Water-closet compartments.*—Every water-closet compartment, except when provided with mechanical means of ventilation, shall have a window at least 1 foot by 3 feet between stop beads opening to the external air, and the entire window shall be made so as to readily open, or an opening connected with the external air measuring at least 144 square inches for each water-closet or urinal, with an increase of 72 square inches for each additional water-closet or urinal. The door or doors of the water-closet compartment shall be self-closing. Where the water-closet is in direct communication with the room